

# Ancho Chile Spiced Street Tacos With Pineapple Salsa And Jalapeno Crema

This might be the hottest recipe of the summer. Ancho chile spiced grilled Top Sirloin topped with jalapeno crema and a pineapple salsa and served as street tacos. Can't beat it.



## INGREDIENTS

- 1 Pound beef Top Sirloin Steak (1/4 inch dice)
- 2 Tablespoon olive oil
- 2 teaspoon ancho chile powder
- 1 teaspoon kosher salt
- 1 teaspoon granulated garlic
- 8 - 4" corn tortillas
- 1 Fresh California Avocado, peeled and pitted
- 2 Tablespoon fresh lime juice
- 3 Tablespoon sour cream
- 2 jalapeno peppers, seeded and chopped
- 6 fresh pineapple rings, grilled and chopped
- 3 teaspoon fresh lime juice
- 1/4 cup red onion, diced
- 1/2 cup diced tomatoes
- 3 teaspoon fresh cilantro
- 1/2 teaspoon kosher salt
- Crumbled Cotija cheese, fresh cilantro, diced onion

1.00 Hours	4 Servings	42 Cal	25g Protein
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## COOKING

1.  Cut beef steak lengthwise in half, then crosswise into 1/4-inch cubes.
2. In a medium size bowl combine beef, ancho Chile powder, salt, garlic, and olive oil. Cover and refrigerate for at least 30 minutes.
3. Heat a large non-stick skillet over medium heat. In batches add in 1/2 the beef mixture and cook for 6 - 8 minutes siring occasionally. Repeat until all the beef is cooked, remove from heat and set aside.
4. Place avocado, lime juice, sour cream, salt and jalapeño peppers in bowl of food processor; pulse until smooth.

5. In a medium size bowl combine pineapple, red onion, cilantro, lime juice, salt and tomatoes. Cover and refrigerate for at least 15 minutes.

6. Grill tortillas for 1 - 2 minutes on each side. Top of each tortilla with beef, then pineapple salsa, and top with jalapeno crema and additional garnish as desired.

## NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein		
4		20.7g	61mg		32g	25g	1	0

\*The % Daily Value tells you how much of a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Courtesy of BeefItsWhatsForDinner.com